

Barbacious Brownies

*from **In Our Grandmothers' Kitchens***

Ingredients:

1/2 cup (1 stick) sweet butter
1/2 cup unsweetened rhubarb puree, slightly warm
1 cup sugar
1/3 to 1/2 cup Dutch process cocoa (depending on how dark you want them; they'll be dark either way!)
1/4 teaspoon salt
2 eggs
1/2 cup flour
2 teaspoons vanilla
1 cup chocolate chips

Instructions:

Preheat the oven to 350 degrees. Generously butter a 9-by-9 inch pan. (Line it with buttered foil to omit any worries about sticking. I used a silicone pan so I didn't have to.)

In a 2-quart saucepan melt the butter. Stir in the rhubarb, followed by the sugar. Heat, stirring, over medium heat until the sugar dissolves. Remove from heat.

Stir in the cocoa and salt. Beat in the eggs 1 at a time. Stir in the flour, followed by the vanilla and the chocolate chips.

Spoon the batter into the prepared pan.

Bake the brownies for 25 minutes. Remove them from the oven. Loosen the edges gently with a table knife; then allow the brownies to cool. Cut into tiny pieces. Makes between 20 and 40 brownies, depending on how big you cut them.